

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A process for manufacturing hypo-allergenic fruit and/or vegetable derivatives comprising the steps of:
 - a) separating the serum of fruits and/or vegetables from the pulp;
 - b) ultrafiltrating the serum with membranes having a cut-off sufficient to reduce LTP content, in order to obtain a hypo-allergenic permeate and a retentate;
 - c) washing the pulp using an acidic solution to obtain an acidified, hypo-allergenic pulp;
 - d) adding the hypo-allergenic permeate to the acidified, hypo-allergenic pulp.
2. (Currently amended) The process according to claim 1 wherein said separating step [(a)] is preceded by a step passage a0) where said a-fruits and/or vegetables are sieved ~~is obtained by means of crushing, grinding, optionally destoning, thermal treatment and sieving of fruits and/or vegetables.~~
3. (Currently amended) The process according to claim 1 wherein said separating step ~~step a)~~ is accomplished by means of centrifugation of the fruits and/or vegetables sieved.
4. (Currently amended) The process according to claim 3 wherein said serum sieved product has a solid percentage ranging between 1 and 20%.
5. (Currently amended) The process according to claim 4 wherein said serum sieved product has a solid percentage ranging between 3 and 9%.
6. (Currently amended) The process according to claim 1, wherein said centrifugation separating step, ~~step a)~~, is carried out by a horizontal axis centrifuge of the decanter type.

7. (Currently amended) The process according to claim 6, wherein said ~~centrifugation~~ separating step (step a) is carried out at a speed ranging between 500 and 12,000 ~~12,000~~ rev/min, preferably between 1000 and 5000 rev/min.
8. (Currently amended) The process according to claim 6, wherein said ~~centrifugation~~ separating step (step a) is continuously performed while adding fruits and/or vegetables and removing serum and pulp carried out continuously.
9. (Currently amended) The process according to claim 6, wherein said separating step ~~centrifugation (step a)~~ is carried out at a temperature ranging between 5 and 90°C, preferably between 18 and 70°C.
10. (Currently amended) The process according to claim 1, wherein in said separating step step a) the amount of pulp obtained ranges between 3 and 90%, ~~preferably between 5 and 80%~~, and the amount of serum ranges between 97 and 10%, ~~preferably between 95 and 20%~~.
11. (Currently amended) The process according to claim 1, wherein said ultrafiltration step stage, step b), is an ultrafiltration with membranes having a cut-off ranging between 3 and 30 kDa.
12. (Original) The process according to claim 11, wherein said membranes have a cut-off ranging between 5 and 15 kDa.
13. (Currently amended) The process according to claim 1, wherein from the ultrafiltration step, step b), 5-90% retentate, ~~preferably 10-80%~~, and 95-10% permeate, ~~preferably 90-20%~~ are obtained.
14. (Currently amended) The process according to claim 1, wherein the permeate obtained following ultrafiltration of the serum (step b)) is concentrated by means of reverse osmosis.

15. (Currently amended) The process according to claim 14, wherein said reverse osmosis is carried out with membranes having a sodium chloride retention ranging between 99.9%~~[[99,9]]~~ and 50%.
16. (Currently amended) The process according to claim 15, wherein said membranes for reverse osmosis have a sodium chloride retention ranging between 80% ~~and [[e]]~~ 60%.
17. (Currently amended) The process according to claim 14, wherein said retentate that is obtained by means of reverse osmosis has a solid concentration ranging between 5 and 38%; ~~preferably 10 and 20%.~~
18. (Canceled)
19. (Currently amended) The process according to claim 1 ~~[[8]]~~, wherein said acidic solution is between 0.1% and 5% ~~[[0, 1-5%]]~~ citric acid solution, ~~preferably about 1%.~~
20. (Currently amended) The process according to claim 1, wherein said washing step ~~stage (step-e)~~ comprises a second centrifugation step of said acidified, hypo-allergenic pulp ~~to obtain the washed pulp.~~
21. (Currently amended) The process according to claim 20, wherein said second centrifugation step (step-e) is carried out at a speed ranging between 500 and 12,000 ~~12,000~~ rev/min, ~~preferably between 1000 and 5000 rev/min.~~
22. (Currently amended) The process according to claim 20, wherein said second centrifugation step (step-e) is continuously performed while performing the washing step ~~carried out continuously.~~

23. (Currently amended) The process according to claim 20, wherein said second centrifugation step (step e) is carried out at a temperature ranging between 5 and 90°C, ~~preferably between 18 and 70°C.~~
24. (Currently amended) The process according to claim 1, wherein said washing step is repeated 1-10 times, ~~preferably 2-5 times.~~
25. (Currently amended) The process according to claim 1, wherein in said washing step step e), said pulp and said permeate are mixed in a ratio ranging between 1:0.5 and 1:50 ~~1:0.5 e 1:50~~, such as to obtain the hypo-allergenic fruit and/or vegetable derivate.
26. (Original) The process according to claim 25 wherein said pulp and said permeate are mixed in a ratio ranging between 1:1 and 1:10.
27. (Currently amended) The process according to claim 1 wherein in said washing step step e), said fruit and/or vegetable derivative contains a solid percentage ranging between 4.5%[[4,5]] and 45%, ~~preferably between 5 and 36%.~~
28. (Currently amended) The process according to claim 1, wherein said fruit and/or vegetable derivative is homogenized, packaged and sterilized.
29. (Currently amended) The process according to claim 1, wherein said fruit and/or vegetable derivative is homogenized, packaged and frozen.
30. (Previously presented) The process according to claim 1, wherein said fruits and/or vegetables are selected from: tomato (*Lycopersicon esculentum*), peach (*Prunus persica*), apricot (*Prunus armeniaca*), cherry (*Prunus avium* and *Prunus cerasus*), apple (*Malus communis*), pear (*Pyrus communis*), carrot (*Daucus carota*), celery (*Apium graveolens*), celeriac (*Apium graveolens rapaceum*).

31. (Previously presented) The process according to claim 1, wherein said fruits and/or vegetables are fresh tomatoes.
32. (Previously presented) A product obtainable by means of the process according to claim 1, which is a hypo-allergenic fruit and/or vegetable derivative.
33. (Original) The product according to claim 32, which is hypo-allergenic fruit and/or vegetable juice, nectar, jam, puree, concentrate.
34. (Previously presented) The product according to claim 32, which is hypo-allergenic juice, nectar, jam, puree, concentrate of tomato (*Lycopersicon esculentum*), peach (*Prunus persica*), apricot (*Prunus armeniaca*), cherry (*Prunus avium* and *Prunus cerasus*), apple (*Malus communis*), pear (*Pyrus communis*), carrot (*Daucus carota*), celery (*Apium graveolens*), celeriac (*Apium graveolens rapaceum*).
35. (Previously presented) The product according to claim 32 which is hypo-allergenic juice, puree, concentrate of tomato.